



Parkside House School

Food Technology Curriculum Statement

Intent

Parkside House School recognises the value of food technology as an important skill needed for life. We follow the National Curriculum but our lessons are suitably differentiated so that all pupils are able to participate in the subject. The pupils are taught how to cook and apply the principles of healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Implementation

All pupils have the opportunity in Key Stage 2 and 3 to have a weekly lesson weekly. Pupils in Key stage 4 are able to continue if they wish and we have a cookery after school club. Skills and knowledge are mapped throughout the scheme of work, to ensure consolidation and progression. Pupils should be taught to:

- Learn how to cook with reference to safety and hygiene.
- cook a repertoire of dishes so that they are able to feed themselves and others a healthy and varied diet
 - become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell; adapting and using their own recipes]
- understand and apply the principles of a healthy and varied diet
- Understand where and how a variety of ingredients are grown, reared, caught and processed.

Impact

Food technology provides the skills and develops the knowledge in order for pupils to manage their own and future family lifestyles. The pupils have a feeling of achievement, pride and self-worth in their practical work, increasing their confidence. Helping them to take the initiative as they plan and organize their work to be increasingly independent individuals. It may also provide a route to future employment



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